

WILLIAMS SELYEM



2013 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

The classic Goldridge soil found on the Heintz Ranch is immediately apparent as the wine opens on the nose. Elements of dusty, mineral-rich soil with an almost talcum powder-like quality come to the forefront. These soil-inflected notes give way to flavors characteristic of the site, such as fresh pineapple juice and ripe fejoia fruit. White flowers and crème brûlée add complexity to this exciting offering. The palate exhibits tropical fruit, ripe melon, and Gravenstein apple. Dusty minerals round out the wine with a clean finish of pear skin, which gives excellent length. 2013 was a tremendously successful growing season for the Heintz Ranch.

THE VINEYARD

This vineyard site has belonged to the Heintz family for over 100 years. In 1980, it was planted with clone 4 Chardonnay. Located in the Russian River Valley town of Occidental, and sitting at an elevation of 1,000 feet, cool foggy evenings and warm sunny days allow the grapes an extended hang time, producing fruit with high acid levels that give great structure and balance to the wine.

HARVEST 2013

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment, as well.

TECHNICAL NOTES

Barrel Description: 28% new, 28% 1 year old, 22% 2 year old, 22% 3+ year old

Barrel Aged: 14 months

pH: 3.37

TA: 0.67g/100ml

Alc: 14.7%

Released Spring 2015

\$58

